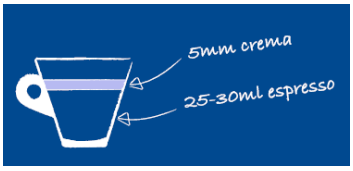
User Manual
AEG Favola and Favola Plus

A Modo Mio Coffee Menu

Espresso

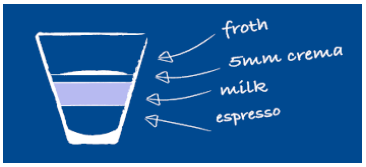
The classic Italian coffee, short and black with a very intense aroma and aftertaste. Made with freshly ground coffee for a brewed quantity of 30ml. A perfect espresso always has a 5mm hazelnut crema.

Espresso *Ristretto* – 20ml , Espresso *Lungo* – 40 ml



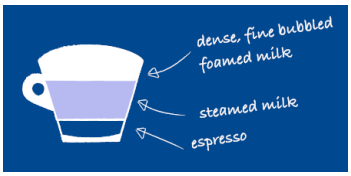
Espresso Macchiato

Meaning 'marked' or 'stained' in Italian, macchiato is an espresso with a dash of frothed milk.



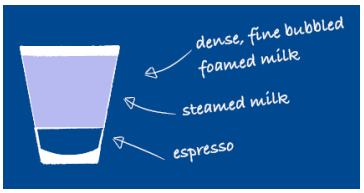
Cappuccino

The most popular espresso based drink. Espresso topped with perfectly steamed and foamed milk. Milk should be frothed to 60°C with a texture of fine dense bubbles. As you pour you create a slight dome. Steamed milk will enter the cup first, followed by the silky foam. A cappuccino is ⅓ Espresso, ⅓ Steamed Milk ⅓ Foamed milk.



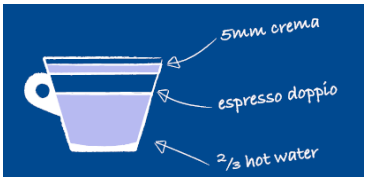
Caffé Latte

Espresso with steamed milk . Poured carefully to ensure a 1cm head of foam. A caffé latte is a little more subtle in coffee strength than a cappuccino due to the higher proportion of steamed vs. foamed milk.



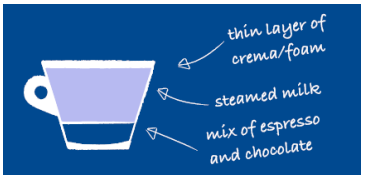
Americano

Fill a cup with ⅔ hot water and add an espresso into the cup. This guarantees the full flavour of the coffee. Add cold milk if desired. NB. Never pour boiling water on to Espresso us this will burn it and create a bitter taste.



Caffe Mocha

Espresso, mixed with chocolate powder or chocolate syrup, topped with hot steamed milk.



Lavazza A Modo Mio

AEG Favola Plus

SET UP: When you first get your machine home

Favola Plus has 2 buttons in top left corner.

Identify your machine model

Water to max line and tank fitted correctly

Fill the water tank to the max line and ensure the tank is flush with the back of the machine

Plug the machine into the mains and switch on at the front. Top right 2 buttons will flash until ready

Using extendable coffee spout. Pull down for a short coffee (espresso) or push up for a long coffee (Cappuccino/Americano)

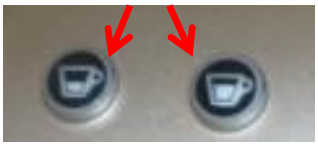
Short Coffee/ Espresso

Long Coffee/ Cappuccino

When using for the first time place a bowl under the steam arm and turn the dial to the steam/hot water position. Run half of the water tank out of the steam arm and then turn the dial back.

1. LIGHTS:

When machine is first turned on, 2 left hand buttons flash



Action: No action required, the machine will heat up in approx 30 seconds. When the lights stop flashing go to stage 2. Making a Coffee.

When Steam button (right hand side) is pressed it flashes and other 2 buttons go out

Action: No action required, the machine is heating up to steam temperature and will automatically stop flashing. When it does go to stage 4. Frothing milk.

2. MAKING A COFFEE (Top Tip: If you want to make more than one coffee, make all your espressos first)

Lift metal lever on top

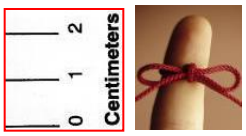
Place capsule into slot and close lever back down. This will pierce capsule

Press coffee button (Furthest left for auto dose , second from left button for free-flow; press to start, press to stop.)

Machine will make espresso

Lift the lever to release capsule into capsule compartment ready for next capsule.

Lavazza suggests approximately 2.5 cm (or the tip of your index finger) of espresso at the bottom of a standard sized mug, for an average strength coffee.



3. PROBLEM: NO WATER COMING OUT OF COFFEE SPOUT?

Auto priming may be blocked - You need to prime the circuit

- Make sure the steam function is not on (the light should be off). If the light is on press the steam button so that the light goes off.
- Place a container under steam arm and turn the steam dial to the steam/hot water position
- You will hear a release of air from the steam arm, wait for a steady flow of water to come out of the steam arm then close off by turning back clockwise

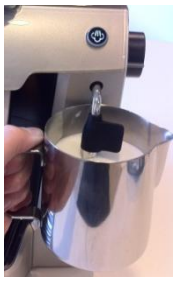
4. FROTHING MILK

Press the steam button
(In circ. 20 seconds the light will stop flashing and you are ready to steam)

Fill your jug half full with cold fresh milk

Put the steam arm in the milk

Turn the steam dial all the way round in an anti clockwise direction to steam function.



Heat and froth your milk, you should hear a gently hissing sound

When your jug is too hot to touch (approx 60°C) turn off the steam dial

Pour your milk on top of your espresso and enjoy

NOTE: Don't forget to wipe the steam arm and open and close the steam dial for a few seconds after every use to keep it hygienic and prevent blockages

5. HOT WATER

Making an Americano (long coffee) or Tea

Place your cup under the steam spout. Make sure the steam function is **not on** (the light should be off). If the light is on press the steam button so that the light goes off.

Open the steam dial, hot water will be dispensed. (The steam light will flash)

Close the steam dial

If you are making an Americano, add your espresso to the hot water (stage 3).
For tea, place a tea bag in your cup and add hot water from the machine

6. OTHER FEATURES

Removable Capsule drawer & drip tray.

Capsule drawer holds 12 used capsules

Waste Water Indicator

The red buoyancy indicator will float up when drip tray is full

Cup Illumination

Light is on when the coffee is being made and will automatically switch off a few seconds after.

How do you reset the auto dose button to change the length of the espresso?

1. Place a capsule into machine
2. Place cup under coffee spout
3. Press and hold Auto dose button
4. When desired espresso length is reached, release button.
5. Machine will remember this dose and repeat every time auto dose button is used.

DESCALING

Your machine will need descaling on a regular basis (approximately every 3 months) to ensure it is working efficiently and to prevent any major technical faults developing. This is a simple process and will have immediate results.

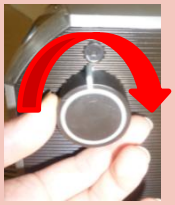
Pour descaler into water tank (one suitable for coffee machines). Top tank up with fresh cold water to the max

Place 1Lt container under the steam spout

Press and hold steam button for 3 seconds

Open the steam dial. The descaling process will begin automatically. (Steam and coffee buttons will flash during 30 minute descaling process

Once cycle is finished, close steam dial then draw 2 full tanks of water through steam arm using stage 5



TROUBLE SHOOTING

FLASHING LIGHTS

The machine requires a lot of time to heat up
SOLUTION: The machine may have lime scale build up, descale the machine

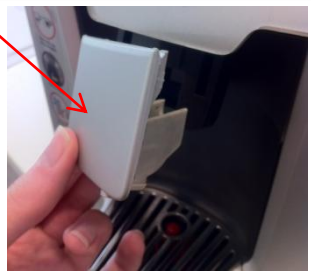
If problem persists call helpline.

LEVER STUCK

SOLUTION
Empty capsule drawer
Or
The last capsule not fallen in to correct position. Open and close the level or unplug the machine and manually push down.

NO COFFEE BREWED/ LEAKING UNDER MACHINE

SOLUTION
Remove the coffee dispensing spout by pulling the spout fully down and remove it by pulling towards you. Clean and put back in place.
or
Prime the machine (step 3)
Or
Empty drip tray



NOISY MACHINE

SOLUTION
Fill tank with fresh cold water and ensure it is fitted correctly.

PROBLEMS WITH STEAM ARM

Blockage of steam spout:
SOLUTION
Remove steam wand from below the rubber holder and clear blockage in the steam spout (e.g. with a pin).

NOTE: Don't forget to wipe the steam arm and open and close the steam dial for a few seconds after every use to keep it hygienic and prevent blockages.

If in the unlikely event you should experience any problems with this product, rather than taking it back to the retailer, please telephone the AEG Customer Service Helpline **08445 614 614**.

Lines are open Monday to Friday 8.30am to 5pm and Saturday mornings 9am to 12.30pm.

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Lavazza A Modo Mio

AEG Favola

1. SET UP: When you first get your machine home

Favola has 1 button in top left corner

Identify your machine model

Water to max line and tank fitted correctly

Fill the water tank to the max line and ensure the tank is flush with the back of the machine

Plug the machine into the mains and switch on at the front. The top left hand button will flash until ready

Using extendable coffee spout. Pull down for a short coffee (espresso) or push up for a long coffee (Cappuccino/Americano)

Short Coffee/ Espresso

Long Coffee/ Cappuccino

When using for the first time place a bowl under the steam arm and turn the dial to the steam/hot water position. Run half of the water tank out of the steam arm and then turn the dial back.

1. LIGHTS:

When machine is first turned on the left hand button will flash

Action: No action required, the machine will heat up in approx 30 seconds. When the lights stop flashing go to stage 2. Making a Coffee.

When Steam button (right hand side) is pressed it flashes & left hand button goes out

Action: No action required, the machine is heating up to steam temperature and will automatically stop flashing. When it does go to stage 4. Frothing milk

2. MAKING A COFFEE (Top Tip: If you want to make more than one coffee, make all your espressos first)

Lift metal lever on top

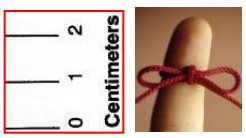
Place capsule into slot and close lever back down. This will pierce capsule

Press coffee free flow button. When desired espresso length is reached, stop the flow by pressing the button again.

Machine will make espresso

Lift the lever to release capsule into capsule compartment ready for next capsule.

Lavazza suggests approximately 2.5 cm (or the tip of your index finger) of espresso at the bottom of a standard sized mug, for an average strength coffee.



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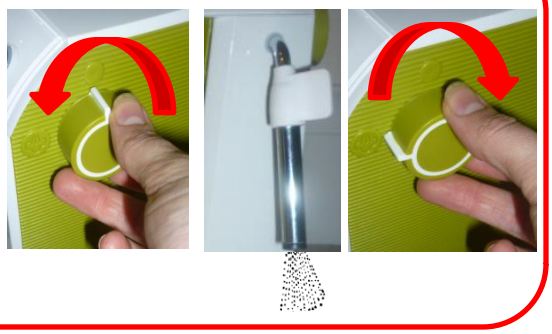

4. FROTHING MILK

Press the steam button
(In circ. 20 seconds the light will stop flashing and you are ready to steam)

Fill your jug half full with cold fresh milk

Put the steam arm in the milk

Turn the steam dial all the way round in an anti clockwise direction to steam function.

Heat and froth your milk, you should hear a gently hissing sound

When your jug is too hot to touch (approx 60°C) turn off the steam dial

Pour your milk on top of your espresso and enjoy

NOTE: Don't forget to wipe the steam arm an open and close the steam dial for a few seconds after every us to keep it hygienic and prevent blockages

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Open the steam dial, hot water will be dispensed.

Close the steam dial

Tip: If you are making an Americano, add your espresso to the hot water (stage 2). For tea, place a tea bag in your cup and add hot water from the machine.

Removable Capsule drawer & drip tray.

Capsule drawer holds 12 used capsules

Waste Water Indicator

The red buoyancy indicator will float up when drip tray is full

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Your machine will need descaling on a regular basis (approximately every 3 months) to ensure it is working efficiently and to prevent any major technical faults developing. This is a simple process and will have immediate results.

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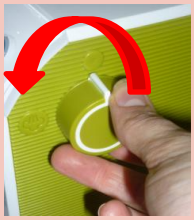

Open the steam dial. The descaling process will begin automatically. (Steam and coffee buttons will flash during 30 minute descaling process

Once cycle is finished, close steam dial then draw 2 full tanks of water through steam arm using stage 5

TROUBLE SHOOTING

HEATING UP

The machine requires a lot of time to heat up
SOLUTION: The machine may have lime scale build up, descale the machine.

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LEVER STUCK

SOLUTION
Empty capsule drawer
Or
The last capsule not fallen in to correct position. Open and close the level or unplug the machine and manually push down.

NO COFFEE BREWED/ LEAKING UNDER MACHINE

SOLUTION
Remove the coffee dispensing spout by pulling the spout fully down and remove it by pulling towards you. Clean and put back in place.
or
Prime the machine (step 2)
Or
Empty drip tray

NOISY MACHINE

SOLUTION
Fill tank with fresh cold water and ensure it is fitted correctly then follow Step 3. Priming your machine

PROBLEMS WITH STEAM ARM

Blockage of steam spout:
SOLUTION
Remove steam wand from below the rubber holder and clear blockage in the steam spout (e.g. with a pin).

NOTE: Don't forget to wipe the steam arm and open and close the steam dial for a few seconds after every use to keep it hygienic and prevent blockages.

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LAVAZZA COFFEE CAPSULE TECHNOLOGY

The self-protecting, vacuum-packed capsules contain exquisite blends of ground, tamped coffee, designed especially for the A Modo Mio System.

There are eight different blends to choose from, all with the unmistakeable aroma and attention to quality that Lavazza always guarantees.

Lavazza A Modo Mio produces a professional quality espresso. The grams of coffee and tamping pressure are critical to a perfect extraction.

LAVAZZA COFFEE BLENDS

Caffè Crema Dolcemente

100% Arabica

Well rounded, smooth and creamy.

This well rounded balanced and creamy blend offers the authentic Italian coffee taste in a big cup. A coffee that's exceptionally smooth, with a persistent aftertaste and a crema that's velvety and fine.

A delicate and versatile blend, especially delicious as a latte

Appassionatamente

100% Arabica

Dark, velvety, full-bodied.

This excellent product is the pinnacle of 110 years of Lavazza passion and expertise in the development and preparation of great Italian coffee.

A great all rounder for real coffee lovers

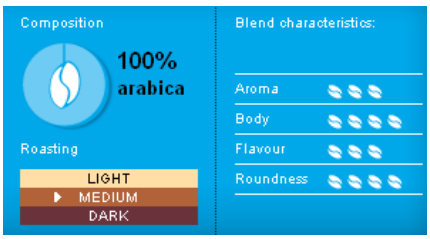
Cremosamente Dek

100% Arabica

Smooth and balanced decaffeinated coffee.

Intense, smooth and full-bodied with rich roasted aromas. A balanced coffee that's perfectly formed with an exceptionally velvety crema.

The perfect choice for any decaffeinated coffee moment



LAVAZZA COFFEE BLENDS

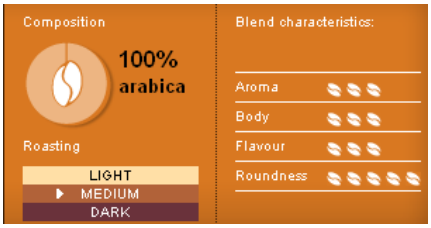
Deliziosamente

100% Arabica

Well rounded, smooth and aromatic.

An exceptionally balanced blend with strength and not a hint of bitterness. This well rounded blend produces a coffee that is perfectly balanced.

Perfect for that authentic Italian espresso moment



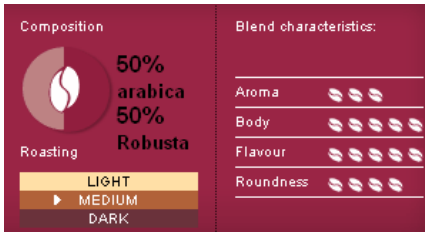
Intensamente

50% Arabica 50% Robusta

Full-flavoured, rich and well rounded.

The richness of roasted aromas produces an ***exceptionally full flavoured coffee.*** It is an authentic blend for savouring all the intensity of a Café Bar experience.

The full flavour will carry through milky drinks to give real coffee strength



Le Selezioni – Connoisseur blends

Magicamente

100% Arabica

Fragrant, highly aromatic and velvety.

Full-bodied, well rounded, mature and powerful. This remarkable blend delivers fragrant, smooth and intriguing accents amongst the notes of its rich, velvety and deep body.

A sophisticated choice for after dinner espresso or long black americano

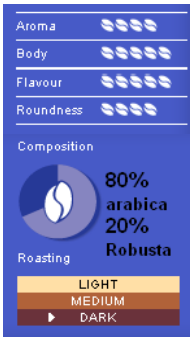
Divinamente

80% Arabica 20% Robusta

Full-bodied with hints of chocolate.

Well rounded and full-bodied, with a distinctive character. Fantastic persistence, with hints of chocolate. This roast is powerful, but with balanced sweetness of flavours.

A delicious blend for a naturally chocolaty cappuccino or smooth macchiato



Tierra Intenso

100% Arabica, 100% Sustainable, 100% Rainforest Alliance Certified

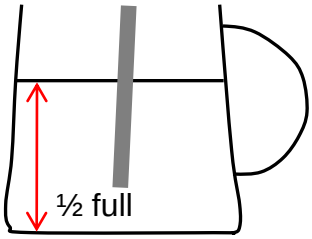
A full-bodied coffee with chocolaty hints that add an intense and unmistakable aroma to the blend. 100% sustainably grown, Tierra comes exclusivly from Rainforest Alliance Certified™ coffee farms, helping to protect the environment and improve conditions for the farm workers and their families.

A versatile blend for every coffee occasion

THE ART OF PERFECT MILK FOR COFFEE WITH THE AEG FAVOLA

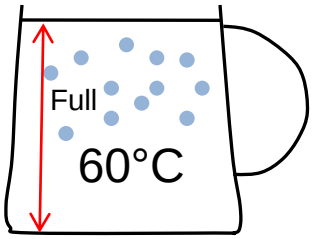
The aim is to create tight, small bubbles ('micro foam')

Position the steam spout under the surface of the milk, the correct position should make a hissing sound, *'hiss-hiss-hiss'* as tiny bubbles of air are being encapsulated in the milk.



Continue heating until the jug is too hot to *hold* your finger tip on (approximately 60°C), then turn off the steam dial and remove your jug.

For the final perfect finish, tap your jug on the counter top to burst any large bubbles, and swirl the milk around in the jug to blend the foamed and steamed milk together to create an even texture. Pour over your espresso immediately and enjoy.....



Latte Art, a beginners guide

Tips

- Be slow and controlled with your pour, don't feel you have to rush
- The movements are small and subtle, no need to shake your milk around
- Practice makes perfect.....

The Leaf/Rosetta –Impress your guests

1. In a steady stream pour the milk along the side of the cup, away from yourself
2. Once you have poured in half the milk, start pulling the jug back towards yourself, drizzling from right to left with even movements
3. When you reach the edge of the cup "cut" through the design to create the leaf rib

Thank you for purchasing your new AEG Favola Coffee machine.

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perfekt in form und funktion